



Gypsy Cake

Ingredients

300g dates or raisins
100g dark chocolate bits
¼ cup sunflower seeds
1 cup hot black tea
1 cup Orgran Self Raising Flour
¼ cup slivered almonds

METHOD

Lightly spray a loaf tin with oil. Line the base with baking paper. Roughly chop the dates or raisins. Pour over the hot tea and allow to stand for about 2 hours. Stir in the choc bits, sunflower seeds and flour. Spoon mixture into prepared loaf tin. Sprinkle almonds on top and lightly press down. Bake in a moderate oven 180oC for 45 minutes. Turn out of tin immediately and allow to cool on a wire cake cooler.

Dried apricots can be used in the place of the dates or raisins. If so allow the tea to cool first and don't soak the apricots. Just mix and make immediately.